TINDAL
WINE MERCHANTS

Armilla Blanc de Blanc, Avondale Wine

Paarl, South africa



Product code	AW16NVSC
Grapes	Chardonnay
Country	SOUTH AFRICA
ABV%	11.5
Case Size	6
Closure Style	Cork
Producer	Avondale Wine
Vintage	2019

Organic Biodynamic

Vegan Vegetarian

Producer

Situated in the Paarl Valley, 60 kilometres north east of Cape Town, this 160 hectare estate has been cultivated for more than 300 years with records showing that the farm was one of the first in the region to be dedicated to producing wine grapes. Purchased by the Grieve family in 1997, their youngest son, Johnathan has overseen the property since the outset. Convinced by the importance of environmental harmony, he developed a motto 'Terra est Vita' or 'Soil is Life' and set about introducing organic and biodynamic practices. 70 hectares of the estate are planted with vines across 13 different soil types, ranging from loam to decomposed granite and sandstone. Varieties are matched to soil type and planted in one hectare blocks with each plot being vinified separately. The winery operates by gravity and no additives are used including less than half the normal doses of sulphites.

Tasting Notes

COSMIC CIRCLES CONNECTING THE CELESTIAL TO SOIL - Sparkling with joy, this fresh, versatile Brut is full of the verve that comes from Avondale's holistic way of making delicious, natural wines. Armilla embodies our celebration of life on the farm. ARMILLA'S EMBLEM – Armilla bears Avondale's logo, a rendition of the Armillary sphere, an ancient astronomical instrument used to show the position of stars around the earth. It represents Avondale's holistic approach to life on our farm where, from the minerals in the soil to the stars in the skies, all is combined in an energised, living system. GRAPE VARIETALS – Armilla is made from Chardonnay grapes from 14 to 26-year-old organically-grown vines that have a low yield of 6 to 8 ton of healthy, balanced fruit. Armilla is rich and round on the palate; a perfect balance of toasty, warm hazelnut bread, fresh quince and green apple. The fresh effervescent acidity is crisp and lively yet seamlessly integrated on the palate; complemented by a full velvety mouth feel with hints of citrus – layer after layer after layer.

Viticulture

Avondale was established on the slopes of the Klein Drakenstein Mountains to the south of the town of Paarl and 60 kilometres north east of Cape Town. The estate currently has 70 hectares of land planted with Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Semillon, Chenin Blanc, Shiraz, Mourvedre, Grenache, Viognier, Rousanne and Chardonnay vines. The vineyards are certified organic but a number of biodynamic practices are employed as well. According to soil type, vines are planted in particular soil pockets in blocks of around one-hectare. Avondale has 13 different soil types on our land – from cool, dark loam to decomposed granite and decomposed sandstone; from no rock to 75% rock. Avondale makes use of up to 10 different mixes of cover crops, which includes the sowing of the seeds of indigenous plants, to create a vibrant, diverse plant community right in the vineyards.

Winemaking

Handcrafted using 100% healthy, organically-grown Chardonnay grapes, and graciously given seven years on the lees, Armilla has had the time to develop an exceptional character and outstanding elegance. THE MAKING OF ARMILLA - The grapes were hand-picked in the cool early morning at 18° to 19° Balling. Whole bunches were pressed, the juice settled and then racked to a stainless steel tanks for natural fermentation. 10% was fermented in French oak barrels and blended back. The blended wine was left on the lees for 24 months, after which it was bottled to allow second fermentation in glass. The wine stayed on the lees in glass for 60 months before it was disgorged. In line with tradition, a dosage was added.

Awards

Gilbert & Gaillard Award - 93 Points